
Health Care & Wellness Committee

HB 1365

Brief Description: Concerning food service rules.

Sponsors: Representative Ericksen.

Brief Summary of Bill

- Exempts certain establishments from food service rules relating to cold-holding temperature standards.

Hearing Date: 2/10/09

Staff: Jim Morishima (786-7191)

Background:

The Washington State Board of Health (Board) establishes minimum standards for food service, including hot and cold-holding temperature standards. Local jurisdictions may adopt more stringent standards. Currently, the Board's rules are based on the 2001 Food Code, which is model code adopted by the United States Food and Drug Administration.

The current Board food service rules establish a minimum cold-holding temperature of 41 degrees Fahrenheit. The cold-holding temperature is 45 degrees Fahrenheit if the equipment was in place when the rules were adopted on May 2, 2005; any such equipment, however, must be replaced with equipment capable of holding food at 41 degrees by May 2, 2010.

Summary of Bill:

Food services rules adopted by the Board must contain an exemption to the cold-holding temperature standard of 41 degrees for any establishment that purchased its equipment prior to May 2, 2005, if the equipment meets the temperature standards that were in place when the equipment was purchased. This exemption does not apply to equipment purchased on or after May 2, 2005, to replace exempted equipment.

This analysis was prepared by non-partisan legislative staff for the use of legislative members in their deliberations. This analysis is not a part of the legislation nor does it constitute a statement of legislative intent.

Appropriation: None.

Fiscal Note: Not requested.

Effective Date: The bill takes effect 90 days after adjournment of the session in which the bill is passed.